

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

No. 1822

Washington, D. C.

April 8, 1961

Consumers to be Represented in Developing Farm Program

Consumers will have "an important voice in the formulation of new farm programs," Secretary of Agriculture Freeman announced this week.

In remarks April 6 at Urbana, Ill., Secretary Freeman declared that "Whenever it is determined that a program is needed for a particular commodity, at least one member of the commodity committee selected to formulate this program shall be appointed to represent the consumer point of view."

No general farm bills have been introduced by the new Administration. However, in his recent agricultural message to the Congress, President Kennedy proposed that responsibility for the development of needed programs for agricultural commodities be placed in the hands of elected farmer committees. He also urged that present laws be amended "to permit marketing orders to be used for a wider range of commodities . . . and to permit . . . the establishment of quotas and allotments for individual producers."

"But in equipping the farmer with these tools, it is also essential that adequate checks and balances be provided to guard the public interest," Secretary Freeman said. "One such balance would be to maintain the voice of the consumer in the formulation of any program dealing with the farm commodities produced in this country."

"Another check would be the Secretary of Agriculture, with whom the commodity committees would consult in the development of a program for a particular commodity."

"A third check would be the farmers themselves who would vote on any program once it has been formulated. Before the program would be submitted to Congress for its approval, it would require support of a substantial majority of the producers affected."

"The fourth check would be the Congress, the final guardian of the public interest. Before any farm program could be placed in operation, the Congress would have the responsibility of either approving or disapproving the action taken by the producers."

"Theirs would be the final authority, the final judgment. The Congress,

however, would not be burdened with the need to legislate on a commodity by commodity basis. It would be free of pressures and of the burden of detailed analysis on many separate programs."

Emphasis on consumer needs will be placed in other areas within the Department of Agriculture in addition to consumer participation in program formulation, Secretary Freeman added.

"We intend to re-establish a consciousness of the consumer's interest in the day-to-day activities of the Department. This will range from providing staff personnel with the responsibility of representing consumer views to a determined effort to seek greater consumer counseling on the regulatory functions of the Department."

Canners Urged to Fight for Overtime Exemptions

Members of the canning industry were urged again this week to take the offensive against Congressional efforts to reduce their present exemptions from the overtime pay requirements of the Fair Labor Standards Act.

In a letter to all canners, Robert B. Heiney, Assistant Secretary of the N.C.A., urged them to communicate with their senators in protest against the "discriminatory treatment of the canning industry in the Labor Department proposals to reduce the canning exemptions while leaving untouched the year-round exemptions available to other agricultural processors."

As amended and passed by the House on March 24, H.R. 3935 would not affect canning exemptions; however, the substitute Administration bill (S. 1457), which is also pending before the Senate Labor Committee, would reduce the aggregate exemptions for fruit and vegetable canners from 28 to 20 weeks.

An executive session of the full Senate Labor Committee has been scheduled for April 11 to consider wage-hour legislation. The leadership has expressed hopes for consideration of the minimum wage bill on the floor of the Senate on April 12 or 13.

Canning Crops Excluded in Feed Grains Bill Provisions

The feed grains bill recently passed by Congress and signed by the President, becoming Public Law 87-5, makes evident the fact that land taken out of production for corn and grain sorghums in compliance with the provisions of the bill cannot be planted to canning crops. Such land, in lieu of conservation payments, may be used for certain oil crops, namely castor beans, sunflower, safflower, and sesame as designated by the Secretary of Agriculture. To receive conservation payments for land retired from production of corn and grain sorghums farmers must devote such acreage to designated soil conserving crops or practices.

Sweet corn, popcorn and broom corn acreage are excluded in determining the base acreage and are not included in the list of permissible crops that may be planted on retired acreage. For every qualifying acre taken out of production of corn and grain sorghums, an acre must be devoted to the designated oil crops or soil conserving practices. This is in addition to acreage already in the agricultural conservation reserve program.

In order to qualify for the 1961 corn price support of \$1.20 per bushel, and grain sorghums price of \$1.93 per 100 lbs., farmers will be required to retire under the special conservation program an acreage equivalent to 20 percent of the average acreage on the farm devoted to corn or grain sorghums in the years 1959 and 1960. An additional 20 percent may be retired at the producer's option.

N.C.A. Advisory Committees

On this and the following pages are published the subcommittees, advisory committees, and technical advisory committees which have been appointed by the chairmen of N.C.A. committees for 1961.

These subcommittees function under the direction of and report to the standing committees. Other subcommittees and task groups may be appointed by committee chairmen from time to time for special assignments

as the need arises. The subcommittees which are listed here are of a continuing nature.

Raw Products Research Committee

W. D. Tyler, Curtice-Burns, Inc., Rochester, N.Y., *Chairman*
 Ben F. Counter, The Fort Lupton Canning Co., Fort Lupton, Colo.
 Richard Czehno, Oconomowoc Canning Co., DeForest, Wis.
 Ray Floate, Michigan Fruit Cannery, Inc., Benton Harbor, Mich.
 Charles E. Geise, California Packing Corporation, Rochelle, Ill.
 A. F. Gilcrest, Gerber Products Company, Oakland, Calif.
 W. W. Hunt, National Fruit Product Co., Inc., Winchester, Va.
 Von E. Jones, Greenville Canning Co., Inc., Greenville, Ohio
 Tom P. Kiely, Kuner-Empson Company, Brighton, Colo.
 L. D. MacKellar, California Packing Corporation, Portland, Ore.
 John G. Martland, Green Giant Company, Le Sueur, Minn.
 L. E. Mayer, Stokely-Van Camp, Inc., Indianapolis, Ind.
 Ben J. Miles, The Red Wing Company, Inc., Fredonia, N.Y.
 Willis C. Moore, H. J. Heinz Company, Tracy, Calif.
 L. A. Polzak, The Larsen Company, Green Bay, Wis.
 Max D. Reeder, H. J. Heinz Company, Pittsburgh, Pa.
 H. K. Schultz, Stokely-Van Camp, Inc., Pullman, Wash.
 Carl G. Smith, Gerber Products Company, Fremont, Mich.
 Robert E. Smith, Libby, McNeill & Libby, Rochester, Minn.
 F. Ridgely Todd, Dulany Foods, Inc., Fruitland, Md.
 S. G. Younkin, Campbell Soup Company, Camden, N.J.
 O. C. Zoebisch, Libby, McNeill & Libby, Blue Island, Ill.

Washington Laboratory Committee

G. C. Scott, Green Giant Company, Le Sueur, Minn., *Chairman*
 E. J. Abeling, Beech-Nut Life Savers, Inc., Canajoharie, N.Y.
 R. W. Archer, Olney & Carpenter, Inc., Wolcott, N.Y.
 L. C. Berth, The Larsen Company, Green Bay, Wis.
 B. W. Clark, The Crosse & Blackwell Co., Baltimore, Md.
 J. W. Cyr, Snow Flake Canning Co., Hartland, Maine.
 F. J. Erickson, Michigan Fruit Cannery, Inc., Benton Harbor, Mich.
 W. J. Hart, Jr., Dulany Foods, Inc., Fruitland, Md.
 I. J. Hutchings, H. J. Heinz Company, Pittsburgh, Pa.

H. R. Lacey, P. J. Ritter Company, Bridgeton, N.J.
 Ray Malcolm, Pomona Products Company, Griffin, Ga.
 R. A. Miller, Campbell Soup Company, Camden, N.J.
 J. R. Oyler, Knouse Foods Cooperative, Inc., Peach Glen, Pa.
 R. A. Rice, The Gypsum Canning Co., Port Clinton, Ohio
 H. R. Robinson, Robinson Canning Co., Inc., New Orleans, La.
 R. M. Schaffner, Libby, McNeill & Libby, Chicago, Ill.
 D. T. Sherow, Stokely-Van Camp, Inc., Indianapolis, Ind.
 H. H. Shockey, National Fruit Product Co., Winchester, Va.
 G. L. Steinmetz, H. P. Cannon & Son, Inc., Bridgeville, Del.
 C. A. Stevenson, Curtice-Burns, Inc., Rochester, N.Y.
 J. E. Welch, Wm. Underwood Co., Watertown, Mass.
 C. K. Wiesman, Armour & Company, Chicago, Ill.

Western Laboratory Committee

E. J. Draper, Treesweet Products Co., Santa Ana, Calif., *Chairman*
 S. M. Anderson, Libby, McNeill & Libby, Sunnyvale, Calif.
 A. R. Asti, S & W Fine Foods, Inc., Redwood City, Calif.
 W. E. Baier, Orange Products Div. Sunkist Growers, Inc., Ontario, Calif.
 J. A. Baird, H. J. Heinz Company, Tracy, Calif.
 C. L. Beardale, Apple Growers Assn., Hood River, Oregon
 B. F. Counter, The Fort Lupton Canning Co., Fort Lupton, Colo.
 R. L. Cushing, Pineapple Research Institute of Hawaii, Honolulu, Hawaii
 T. D. Dee, Utah Packers Inc., Ogden, Utah
 B. A. Filice, Filice & Perrelli Canning Co., Richmond, Calif.
 Bruno Grossi, Gerber Products Company, Oakland, Calif.
 D. M. Larkin, Campbell Soup Company, Sacramento, Calif.
 Sven Lassen, Van Camp Sea Food Co., Long Beach, Calif.
 F. A. Jackson, Green Giant Company, Dayton, Wash.
 N. E. Liles, Tri-Valley Packing Assn., San Jose, Calif.
 Maynard Mathews, Idaho Canning Co., Payette, Idaho
 J. E. McConkie, California Packing Corporation, San Francisco, Calif.
 B. B. McGann, United States Products Corp., Ltd., San Jose, Calif.
 E. L. Mitchell, Richmond-Chase Company, San Jose, Calif.
 J. T. Osborn, Wood Canning Co., Stockton, Calif.

R. K. Pedersen, Star-Kist Foods, Inc., Terminal Island, Calif.
 E. I. Pitkin, Eugene Fruit Growers Assn., Eugene, Oregon
 Boyd Preble, Oberti Olive Co., Madera, Calif.
 R. L. Quirk, Dole Corporation, San Jose, Calif.
 L. W. Richards, Bercut-Richards Packing Co., Sacramento, Calif.
 Clair Weast, Flotill Products, Inc., Stockton, Calif.

Northwest Laboratory Committee

R. E. Silver, Whiz Fish Products Co., Seattle, Wash., *Chairman*
 Jack Brennan, Haines Packing Co., Seattle, Wash.
 Harlan Cheyne, Alaska Packers Association, Seattle, Wash.
 William Coyne, Annette Islands Canning Co., Seattle, Wash.
 H. B. Friele, Nakat Packing Corp., Seattle, Wash.
 Erwin Hube, Pacific American Fisheries, Inc., Bellingham, Wash.
 Fred Jermann, Columbia River Packers Assn., Inc., Astoria, Oregon

Committee on Retort Equipment and Operation

J. M. Reed, National Cannery Association, Washington, D.C. *Chairman*
 D. V. Alstrand, American Can Company, Maywood, Ill.
 G. R. Bee, National Cannery Association, Washington, D.C.
 J. H. Boek, Continental Can Company, Inc., Chicago, Ill.
 R. N. Getchell, National Cannery Association, Berkeley, Calif.
 E. G. Grab, Jr., The Heekin Can Co., Cincinnati, Ohio
 Lawrence Newsome, Continental Can Company, Inc., Chicago, Ill.
 D. L. Schott, Food Machinery & Chemical Corp., Hoopeston, Ill.
 R. R. Smith, Crown Cork & Seal Co., Inc., Crown Can Div., Philadelphia, Pa.
 H. F. Troeger, National Can Corporation, Melrose Park, Ill.

Technical Committee on Baby Foods

R. L. Lyons, Gerber Products Company, Fremont, Mich., *Chairman*
 E. J. Abeling, Beech-Nut Life Savers, Inc., Canajoharie, N.Y.
 G. E. Brisse, Swift & Company, Chicago, Ill.
 D. W. Leeper, H. J. Heinz Company, Pittsburgh, Pa.
 C. K. Wiesman, Armour & Company, Chicago, Ill.
 W. E. Wutke, Libby, McNeill & Libby, Chicago, Ill.

Processing Committee on Foods in Glass Containers

- C. O. Ball, Rutgers University, New Brunswick, N.J., *Chairman*
 G. R. Bee, National Canners Association, Washington, D.C.
 H. A. Cox, Jr., White Cap Co., A Subsidiary of Continental Can Co., Inc., Chicago, Ill.
 R. N. Gatchell, National Canners Association, Berkeley, Calif.
 Alex Hart, Anchor Hocking Glass Corp., Lancaster, Ohio
 J. M. Reed, National Canners Association, Washington, D.C.
 H. C. Scott, Owens-Illinois, New York, N.Y.
 C. T. Townsend, National Canners Association, Berkeley, Calif.

Processing Committee on Foods in Metal Containers

- C. T. Townsend, National Canners Association, Berkeley, Calif., *Chairman*
 E. G. Grab, Jr., The Heekin Can Company, Cincinnati, Ohio

- B. H. Morgan, Continental Can Company, Inc., Chicago, Ill.
 L. G. Petree, Continental Can Company, Inc., Hayward, Calif.
 J. M. Reed, National Canners Association, Washington, D.C.
 H. A. Smith, National Can Corp., San Francisco, Calif.
 R. R. Smith, Crown Cork & Seal Co., Inc., Crown Can Div., Philadelphia, Pa.
 D. H. Wessel, American Can Company, Maywood, Ill.
 P. C. Wilbur, Food Machinery & Chemical Corp., San Jose, Calif.

Labeling Advisory Subcommittee

- R. W. Fogler, Libby, McNeill & Libby, Chicago, Ill., *Chairman*
 W. J. Hart, Jr., Dulany Foods, Inc., Fruitland, Md.
 J. A. McWhorter, Green Giant Company, Le Sueur, Minn.
 E. L. Mitchell, Richmond-Chase Company, San Jose, Calif.
 Alan Richardson, California Packing Corporation, San Francisco, Calif.
 D. T. Sherow, Stokely-Van Camp, Inc., Indianapolis, Ind.

Canned Foods Popularity

The popularity of canned foods, measured in terms of annual per capita consumption, was an item in the release "Extra Helpings," sent recently to 500 daily newspapers on an exclusive basis.

The column serves to distribute short filler items on food subjects to publications and is prepared periodically by Dudley-Anderson-Yutzy, public relations counsel for N.C.A. for the Consumer and Trade Relations Program.

Another item in the current release dealt with quality control in tuna.

McCall's

Two food articles in the April issue of *McCall's* magazine feature numerous canned foods.

"Presenting the Pineapple" begins, "Canned, frozen or fresh in a dozen or more dazzling roles. Coconut-crust Bavarian pie; sherbet served on rings of fresh pineapple; in meat dishes, for the true South Pacific flavor; in salads, good and beautiful; and in cakes and cookies."

Included in the recipes are canned pineapple chunks, tidbits, slices and crushed pineapple. Other canned foods included are chicken broth, mushrooms, and pimientos.

The article is attractively illustrated with a two-page color photograph.

The second article, "Step-by-step to perfect beef stroganoff," gives four recipes for beef stroganoff. Canned foods are used in each. Included are catsup, beef bouillon, cream of mushroom soup, cream of chicken soup, sliced mushrooms, tomato sauce, and pimientos. Several of the foods were used in two or more recipes.

Six attractive color photographs illustrate the article. Five show the "step-by-step" preparation of Beef Stroganoff.

C&TR Radio Releases

The safety and wholesomeness of canned foods was the subject of a release this week to 2,000 stations in the United Press Radio Service. Copy for this national wire news service was prepared as part of the N.C.A. Consumer and Trade Relations Program.

Under the same program, the variety and popularity of canned foods was covered in another release to 1,800 stations of the Associated Press radio news chain.

Food Service Feature Stresses Canned Foods Variety, Profit

The great variety of convenient foods that come in cans and glass jars will be highlighted in the fourth annual Convenience Foods Issue of *Food Service* magazine in April.

The publication, which reaches 96,800 readers in the institutional field, will present this feature with a two-page four-color spread showing several canned food dishes over a background of opened cans and jars depicting the major fruits, vegetables, and specialties the canning industry prepares for the public. Along with this will be an article, prepared under the Consumer and Trade Relations Program, by writers on the staff of Dudley-Anderson-Yutzy, public relations counsel for the Program.

The article points out that despite the fact that canned foods are the original and oldest convenience foods, they lead the field today in variety and total sales volume. The copy points out the findings of feeding establishments made recently under the Program, establishing that preparation time achieves the lowest cost factor in labor charges. It also shows high retention of quality and nutritive factors, and canned foods, according to the article, or offer the institutional buyer assurance and uniformity with-

out requirements of special conditions for handling or storage.

The article also shows that these foods extend menu variety. It presents an extensive list of unusual canned foods that will assist the consumer in selecting satisfying meals and the institutional operator in increasing his opportunities for profit.

Ebony

Freda DeKnight, food editor, features canned peaches in her article, "Peach All Year Round," in the April issue of *Ebony* magazine.

Mrs. DeKnight says, "Just about the most popular of all canned fruits, tree-ripened peaches are available in a variety of syrups including some with spices and others flavored with liquors."

"Ways of preparing canned peaches are too numerous to mention. They are even delicious served chilled directly from the can."

"Peaches come in a variety of can sizes to fit the needs of the individual, the couple, the small or the large family. Easy to store, canned peaches should be on any housewife's shelves."

"We suggest that you stock up on canned peaches today."

Eight attractive black and white photographs show suggested ways to use canned sliced, halved and spiced peaches in appetizers, salads, desserts, and as main dish accompaniments.

'3 Squares' Shown in Spain

The canning industry film, "The Three Squares," made and distributed as part of the N.C.A. Consumer and Trade Relations Program, was shown in two Spanish canning centers in October, 1960, it is reported by Prof. Anthony Lopez of the Department of Horticulture, Virginia Polytechnic Institute.

Prof. Lopez toured Spain at the invitation of the Spanish Ministry of Commerce, giving several formal lectures and meeting with food industry and food research groups, as well as visiting Spanish canneries.

"The Three Squares" was shown to an audience of 150 in Murcia, a principal vegetable canning center, and to about 80 in the city of Logrono, where both fruits and vegetables are processed. Audiences were made up of commercial canners, university faculty and students, Spanish government officials and some from the general public.

The American Home

"Take A Can Of Fruit Juice," a photograph-food article appearing in the April issue of *The American Home* magazine, features a wide variety of canned fruit juices.

The article begins, "Chances are when you stack your shopping cart with an assortment of canned fruit juices, you have in mind tomorrow morning's breakfast or a delicious afternoon drink for the children when they get home from school. After all, fruit juice was originally invented for drinking."

"But did you know these delectable liquids—orange, grape, cranberry, pineapple, prune, grapefruit, tangerine, lemon, apricot—can be the heart and soul of an infinite variety of dishes?"

Canned fruit juices included in the recipes are orange, tangerine, pineapple, cranberry, prune, grapefruit, grapefruit-orange, grape, and apricot nectar.

The article is attractively illustrated with color and black and white photographs of the six recipes.

USDA Plentiful Foods List

The USDA Plentiful Foods List for May includes canned freestone peaches, potatoes, cabbage, chickens and turkeys, and milk and other dairy products.

Forthcoming Meetings

April 9-12—U. S. Wholesale Grocers Association, Annual Convention, Hotel Americana, Bal Harbour, Fla.

April 13-14—Pennsylvania Canners Association, 8th Annual Canners' Workshop, Allenberry Lodge, Bolling Springs

April 14-19—National Fisheries Institute, Annual Convention, Shoreham Hotel, Washington, D. C.

April 25-26—Mid-Atlantic Food Processors Sales Conference, Cherry Hill Inn, Haddonfield, N.J.

April 30-May 3—Chamber of Commerce of the United States, 49th Annual Meeting, Washington, D. C.

May 1—Second Annual Symposium on Industrial Waste Control, jointly sponsored by State of Maryland and The Johns Hopkins University, North Charles St. and 34th, Baltimore, Md.

May 7-10—Super Market Institute, 24th Annual Convention, McCormick Place, Chicago

May 7-11—Institute of Food Technologists, 21st Annual Meeting, Hotel Statler, New York City

May 9-11—The Material Handling Institute, Inc., Eastern States Show and Conference, Trade and Convention Center, Philadelphia

May 18-19—NATIONAL CANNERS ASSOCIATION, Midyear Meeting of Board of Directors, Statler-Hilton Hotel, Washington, D.C.

June 11-12—Michigan Canners and Freezers Association, Spring Meeting, Whitcomb Hotel, St. Joseph

June 12-14—Maine Canners' and Freezers' Association, Annual Convention, Colony Hotel, Kennebunkport

June 18-22—National Association of Retail Grocers, 82d Annual Convention, Convention Hall, Philadelphia

June 19-21—Grocery Manufacturers of America, Inc., Midyear Meeting, The Greenbrier, White Sulphur Springs, W. Va.

June 21-24—Processed Apples Institute, Inc., 10th Annual Meeting, The Greenbrier, White Sulphur Springs, W. Va.

June 25-26—Ohio Canners and Food Processors Association, Spring Meeting, Catawba Cliffs Beach Club, Port Clinton

Sept. 19-27—World Nutritional Fishery Conference, FAO, Rome

Oct. 19-21—Florida Canners Association, 30th Annual Convention, Diplomat Hotel, Hollywood by the Sea

Nov. 13-14—Wisconsin Canners Association, 57th Annual Convention, Schroeder Hotel, Milwaukee

Nov. 20-21—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids

Nov. 20-21—Pennsylvania Canners Association, 47th Annual Convention, Yorktowne Hotel, York

Dec. 5-6—New York State Canners and Freezers Association, 76th Annual Convention, Hotel Concord, Kiamasha Lake

Dec. 9-13—National Food Brokers Association, National Food Sales Conference, Chicago

Jan. 10-13—Illinois Canners Association, Canners School, Urbana

Jan. 19-20—National Preservers Association, Annual Meeting, Galt Ocean Mile Hotel, Ft. Lauderdale, Fla.

Jan. 21-24—NATIONAL CANNERS ASSOCIATION and Canning Machinery and Supplies Association, 55th Annual Conventions, Americana Hotel, Bal Harbour, Fla.

Johns Hopkins Schedules Meet on Industrial Waste Control

The Johns Hopkins University's Department of Sanitary Engineering and Water Resources will join the State of Maryland Water Pollution Control Commission in sponsoring the Second Annual Symposium on Industrial Waste Control at the University on May 1.

The symposium will deal with technical and administrative problems of waste improvement, particularly with the removal of suspended solids before discharge to surface waters. A number of industrial specialists will present papers on the design and development of equipment, adjustment, maintenance and other elements necessary for operation. These presentations will be of special interest to operators and supervisors in the food processing industries.

Invitations have been sent to the principal industries in Maryland, but engineers, technologists, and others interested in the solids removal step of waste treatment are invited to attend. The meetings will be held in the Clipper Room of Shriver Hall and in Levering Hall, on the Homewood Campus of The Johns Hopkins University, at North Charles St. and 34th, Baltimore, Md.

There will be no registration fee; attendance at the symposium is free and open to all interested persons. Registration begins at 9:45 a.m., Monday, May 1, and the first meeting is called for 10 a.m. Persons wishing copies of the program should contact the Maryland Water Pollution Control Commission, State Office Bldg., Annapolis, Md.

Protective Screen Meeting

A meeting discussing the protective screen program on pesticides, sponsored by the Canners League of California, the California Freezers Association, the Dried Fruit Association of California, and the California Grape and Tree Fruit League, was held in Berkeley, March 30. Between 250 and 300 attended.

A series of short talks, moderated by Charles T. Townsend, Associate Director of N.C.A.'s Berkeley Laboratory, emphasized the necessity of maintaining the program indefinitely, and the importance of united action by all food processing groups.

It was decided to hold such a meeting annually.

New and Enlarged Factories May Expand Food Markets

Expenditures for foods for employee services at factories are likely to increase, provided incomes remain high, according to a research report issued this week by the USDA. Expenditures already were at the \$20-million level for the four-week period surveyed by USDA's Agricultural Marketing Service.

To a large degree, the increase would accompany the building of new plants and the expansion of old ones, the AMS researchers concluded. It is in the newer plants that food service for employees is most frequently provided, it was found.

Nearly all the \$20 million spent during the four-week period went for processed foods. About half the expenditures, however, were for foods with only a limited amount of processing—such as sorting, washing, trimming, or cutting and boning of meats. The more highly processed foods ranged from canned foods to foods brought to the plants cooked, hot, and ready to eat.

Processed food constitutes such a large proportion of present food purchases by factories that there is little room for an increase in the processed category by a change from unprocessed, the study indicates. Therefore, any significant increase would have to come from additional or expanded food services.

The study is part of a national program of research aimed at broadening markets for farm products. A copy, *Expenditures for Processed Foods by Employee Food Services in Manufacturing Plants*, Marketing Research Report No. 458, may be obtained from the Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

USDA Offers Tips on Buying Fresh Fruits and Vegetables

Tips on Selecting Fruits and Vegetables is a newly-issued USDA publication designed to help homemakers in selecting fresh produce. It gives such information as how to spot a sunburned potato, what varieties of apples are considered better for eating or pie-baking, and how to pick a ripe watermelon.

The bulletin covers the whole range of produce available to today's shopper. The information is detailed enough so buyers can tell exactly what to look for and what serious defects to avoid in any of the fruits and vege-

tables. U. S. grades also are discussed. A handy reference guide on the back cover summarizes important quality factors for the most commonly-used commodities.

Single copies of *Tips on Selecting Fruits and Vegetables*, Marketing Bulletin No. 13, are available from the Office of Information, U. S. Department of Agriculture, Washington 25, D. C.

Northwest Cannery & Freezers

Reese Lamb of Lamb-Weston, Inc., Weston, Ore., was elected president of the Northwest Cannery and Freezers Association at the annual membership conference. Max Lehmann, Northwest Packing Co., Portland, Ore., was elected first vice president and John Hilstrom, California Packing Corporation, Portland, Ore., second vice president.

C. R. Tulley, Portland, Ore., was continued in office as executive vice president, secretary and treasurer.

New Extension Service Head

Secretary of Agriculture Orville L. Freeman has announced that Dr. E. T. York, Jr., of Auburn, Ala., will be appointed administrator of the Federal Extension Service. Dr. York has served as director of the Alabama Extension Service since May 1959.

A graduate of Auburn University, Dr. York is a recognized agricultural leader and a Fellow of the American Association for the Advancement of Science and the American Society of Agronomy. During the past two years he has launched an agricultural program aimed at boosting the farm income of Alabama to \$1 billion by 1970. Alabama's Rural Resource Development program, inaugurated under Dr. York's leadership, is gaining nationwide attention and closely parallels the USDA's objectives in this field, the announcement stated.

In announcing Dr. York's appointment, Secretary Freeman said greater emphasis is being placed upon leadership of the Cooperative Extension Service as the educational arm of the Department. Its programs, in cooperation with State Land-Grant Colleges and county governing bodies, reach into every agricultural county of the United States and Puerto Rico, it was stated. Extension work is carried out largely through county extension agents in agriculture and home economics, and includes adult education programs, 4-H Club work, and other youth programs.

New N.C.A. Staff Member

Ronald W. DeLucien has been appointed to the staff of the office of the Executive Vice President of the N.C.A., effective April 1. His major responsibilities will include assistance in the fishery and labeling programs of the Association.

A native of Washington, D. C., Mr. DeLucien is a graduate of the Georgetown University School of Foreign Service and has worked for the Department of State for the past three years. His latest assignment in the State Department was as staff assistant in the office of William C. Herrington, Special Assistant to the Under Secretary for Fisheries and Wildlife.

C.M.I. News Bulletin Launched

The Can Manufacturers Institute has launched a new monthly bulletin named "Your Metal Can News Letter." As explained by Delbert Johnson, chairman of the C.M.I. Public Relations Committee, it will provide a monthly news roundup of activities and accomplishments of the various C.M.I. committees, highlights of developments in Washington headquarters, and special information about C.M.I. members and their employees.

Among items in the March issue was this finding by Charles A. Lewis, director of the Containers and Packaging Division of the U. S. Department of Commerce:

"The value of containers produced and shipped in the 20-year period from 1939 to 1959 has risen from \$2 billion to \$11.5 billion—a 475 percent increase. When to this figure, one considers the cost of filling, packaging, and handling as the finished containers go through the channels from the industrial users to the consumers, the total dollar volume for the packaging field may reach as high as \$20 billion. The packaging industry in the U. S. today provides jobs for upwards of 500,000 employees with a payroll in excess of \$2½ billion."

MSSA Requirements for Canned Asparagus

Tentative requirements for canned asparagus from the 1961 crop to meet the requirements of the armed services were announced by the MSSA March 31 as 5,194,000 pounds of Grade A, fancy in No. 300 cans. This figure is the equivalent of 238,914 cases 24/300.

Procurement will be made by Headquarters, Oakland Region, MSSA, 2155 Webster St., Alameda, Calif.

USDA Purchases Canned Meat Products for Needy Families

USDA announced April 4 the purchase of 6,050,850 pounds of canned pork and gravy for distribution to needy American families.

This is the last of the current purchases of canned pork and gravy under a program announced January 24. Starting April 10, a new meat item, canned chopped meat, will be purchased for distribution to the needy. First offers are due by 1 p.m. Monday, April 10. Announcement and specifications for canned chopped meat were mailed to the trade April 4.

USDA accepted offers for canned pork and gravy at prices ranging from 54.62 to 55.64 cents per pound. Bids accepted are scheduled for delivery during the period April 24 through May 20. Total cost of the purchase was \$3,352,000. This action brings total purchases to 68,764,800 pounds at a cost of \$38,650,000 since the start of the program.

Inquiries about the new purchase program for canned chopped meat should be addressed to Henry T. Garinger, Livestock Division, Agricultural Marketing Service, USDA, Washington 25, D. C.

USDA Urges Potato Growers Revise Plantings Downward

Secretary of Agriculture Orville L. Freeman has urged growers who produce potatoes for late summer and fall harvest to revise their 1961 acreage planting plans to avoid serious marketing and price difficulties for their 1961 crops.

The 1961 "intentions-to-plant" report issued by the Crop Reporting Board March 17 indicates that growers propose to plant an acreage substantially in excess of market requirements.

The Secretary noted that growers could save themselves the production cost on more than 126,000 acres and at the same time enhance their returns from their 1961 crops by planting within the USDA acreage-guide recommendations. At the same time such action could prevent a very damaging price-depressing surplus of 20 to 25 million hundredweight.

To plant within the USDA's acreage-marketing guides of February 23, growers in these 10 states and areas should reduce their 1961 acreage from last year's plantings: Maine, New York (Upstate), Wisconsin, Minnesota, North Dakota, Idaho, Colorado, Washington, Oregon, and California.

1961 Soybean Price Support

The USDA has announced that producers will be required to maintain their 1959-60 average acreage of conserving and idle land on the farm in 1961 to be eligible for 1961 price support on soybeans.

USDA officials pointed out that this requirement is aimed at insuring that additional soybean production will be on acreage that has been used for crops in abundant supply such as wheat, cotton, corn, grain sorghum, and other feed crops rather than from land now in conserving uses or idle.

The press release states that USDA wants to avoid increasing soybean acreage at the expense of acreage now under conservation practices. Price supports on the 1961 soybean crop have been increased to insure an adequate supply and to help meet anticipated needs for this important oil crop.

The national average support price for 1961-crop soybeans will be \$2.30 per bushel, as announced March 22.

Sea Foods Additive Approved

An order published by the Food and Drug Administration in the April 4 *Federal Register* extends permission for use of calcium disodium ethylenediamine tetraacetate (calcium disodium EDTA) in canned crabmeat and canned shrimp.

In both instances the specified use is to retard struvite formation and promote color retention. The level of use is limited to 275 parts per million for crabmeat and 250 parts per million for shrimp.

The order is a revision of Food Additives Regulation 121.1017, issued earlier, which permitted use of this additive in several other items of food.

Poultry Used in Processing (Agricultural Marketing Service of USDA)

	Jan.-Feb. cumulative 1960 1961 (thousands of pounds)
Young chickens.....	9,579 28,733
Mature chickens.....	29,244 37,691
Turkeys.....	10,846 19,049
Other poultry.....	8 5,576
Total.....	49,677 91,049

Beginning in October 1960, data on poultry parts and fat used in canning are no longer available by class of poultry. For January-February 1961, the 5,576,000 pounds shown above as "other" include 3,738,000 pounds of parts, 1,673,000 pounds of fat and 165,000 pounds of duck and other poultry.

1960 Pack of Gooseberries

(N.C.A. Division of Statistics)		
Region	1959	1960
	(actual cases)	
Northwest.....	41,588	33,747
Other states.....	9,076	9,418
U. S. Total.....	50,664	43,165

1960 Packs of Leafy Greens

(N.C.A. Division of Statistics)		
TURNIP GREENS		
State	1959	1960
	(actual cases)	
Georgia.....	88,222	107,044
Maryland.....	26,195	39,141
Ark. and Okla.....	431,333	697,622
Texas.....	35,927	37,762
Other states.....	319,833	357,661
U. S. Total.....	901,510	1,299,230

MUSTARD GREENS		
State	1959	1960
	(actual cases)	
Ga. and Md.....	14,038	34,111
Ark. and Okla.....	295,070	431,944
Texas.....	41,384	22,584
Other states.....	135,238	178,047
U. S. Total.....	485,730	666,686

OTHER GREENS		
(Collard, Dryland Cress, Kale, Polk)		
State	1959	1960
	(actual cases)	
Ga. and Md.....	56,654	53,064
Ark. and Okla.....	192,289	323,649
Other states.....	136,651	130,983
U. S. Total.....	385,594	507,696
Other states include: Ala., Fla., Me., Miss., Tenn., Va., Calif.		

Poultry Regulations Revised

Several miscellaneous revisions of the regulations on inspection of poultry and poultry products were published by the Agricultural Marketing Service of USDA in the April 5 *Federal Register*.

The revisions include, aside from minor deletions and changes, provision for termination of plant approval after discontinuation of inspection, and for permission to transport poultry in operational type containers from one official establishment to another.

The rule on modification of approved labels is made more explicit, and under the regulation permitting importation from countries having equivalent inspection systems it is determined that Canada and France are such countries. All of the changes were made effective upon publication.

Legislative Proposals in the 87th Congress

The following bills, which have been introduced in the first session of the 87th Congress, may be of interest to canners:

ANTITRUST LAWS: *S. 11* (Kefauver) would amend the Clayton Act, as amended by the Robinson-Patman Act, to restrict the "good faith" defense against a charge of price discrimination; referred to the Senate Judiciary Committee.

H.R. 3563 (Patman) would amend the Clayton Act to require prior notification of corporate mergers and acquisitions; referred to the House Judiciary Committee.

H.R. 4008 (Roosevelt) would amend the Federal Trade Commission Act to provide for the issuance of temporary "cease and desist" orders to prevent certain acts and practices pending completion of FTC proceedings; referred to the House Commerce Committee.

CONSUMER INTERESTS: *S. Res. 115*, introduced on March 24 by Senator Neuberger, would create a Select Committee on Consumer Interests. Co-sponsors include Senators Long (Mo.), Pastore, Young (Ohio), Metcalf, Morse, Hart, Douglas, Proxmire, Gruening, McGee, Randolph, Cooper, Pell, and Bartlett; referred to the Senate Government Operations Committee.

S. Res. 119 (Javits et al.) would establish a Select Committee on Consumers; referred to the Senate Banking Committee.

H. Res. 240 (Anfuso) and companion bills would create a select committee "to conduct studies and investigations of the problems of consumers;" referred to the House Rules Committee.

CO-OP TAXATION: *H.R. 5775* (Davis, Tenn.) would "provide tax equity through the taxation of cooperative corporations and provide tax credits for recipients of dividends from genuine cooperatives;" referred to the House Ways and Means Committee.

FACTORY INSPECTION: A draft bill to amend the Food and Drug Act to "clarify and strengthen existing inspection authority thereunder" was sent to the Congress on January 17 by HEW Secretary Flemming. This proposal has not yet been endorsed by Secretary Ribicoff or introduced in the Congress.

H.R. 1235 (Sullivan) would enlarge the factory inspection authority of the FDA; referred to the House Commerce Committee.

FARM LABOR: Hearings have been scheduled for April 12-13 by subcommittees of the Senate Labor Committee on the following bills introduced by Senator Williams (N.J.):

S. 1123 to prohibit the employment of children under 15 in agriculture.

S. 1126 to require federal registration of migrant crew leaders.

S. 1132 to establish a National Citizens' Council on Migratory Labor.

S. 1124 to provide federal assistance to states in improving educational opportunities for children of migrant farm workers.

S. 1125 to provide federal grants to states to provide training courses in "modern living" for adult migrants.

S. 1130 to authorize federal grants for improving migrant farm workers' health services and conditions.

Additional bills introduced by Senator Williams, on which no hearings have been scheduled, are:

S. 1122, to establish a minimum wage for certain persons employed in agriculture; referred to the Senate Labor Committee.

S. 1127 to provide improved housing for domestic migrant farm workers and their families; referred to the Senate Banking Committee.

S. 1128 to extend the provisions of the National Labor Relations Act to agriculture; referred to the Senate Labor Committee.

S. 1129 to amend the Wagner-Peyser Act so as to authorize the Secretary of Labor to regulate the recruitment, transportation, and distribution of migrant farm workers; referred to the Senate Labor Committee.

S. 1131 to further assist states in establishing and operating day-care facilities for children of migrant farm workers; referred to the Senate Finance Committee.

Companion bills to most of the Senate proposals have been introduced in the House by Representatives Zelenko and Kowalski.

S. 1 (area redevelopment bill) as amended and passed by the House on March 29, would authorize vocational training for certain seasonal agricultural workers; the Senate has requested a conference.

H.R. 2010 (Gathings) as amended and reported to the full House Agriculture Committee on March 23, would extend the Mexican farm labor program until December 31, 1963.

S. 1466 (Keating) would "require that terms and conditions of employment comparable to those offered Mexican workers be offered to domestic farm workers under Public Law 78;" referred to the Senate Agriculture Committee.

H.R. 6032 (Coard) would "provide, in connection with the employment of workers from Mexico, protection for the employment opportunities of agricultural workers in the United States;" referred to the House Agriculture Committee.

FISHERY PRODUCTS: *S. 901* (Magnuson) to establish a national 10-year program of oceanographic research and surveys, was the subject of hearings last month by the Senate Commerce Committee. The N.C.A. testified on March 17 in support of the bill's objectives.

H. Res. 242 (Keith) and companion resolutions would declare it to be the sense of the House of Representatives that the Interior Department, acting through the Fish and Wildlife Service, should take steps to expand its oceanographic research activities; referred to the House Fisheries Committee.

H.R. 615 (Anfuso) would reappropriation funds available under the Saltonstall-Kennedy Act; referred to the House Fisheries Committee.

S. 1230 (Gruening and others) would reappropriate S-K funds and provide additional federal assistance to the states for rehabilitation and development of fishery resources; referred to the Senate Commerce Committee.

H.R. 5301 (Rivers, Alaska) would provide for funds from customs receipts to be allocated to state agencies; referred to the House Fisheries Committee.

H.R. 657 (Colmer) would impose an ad valorem duty of 35 percent on all imports of shrimp in any form; referred to the House Ways and Means Committee.

H.R. 573 (Thompson) and identical bills would establish quotas for the importation of shrimp and shrimp products, impose a duty on unprocessed shrimp imported in excess of those quotas, and impose a duty on processed shrimp as well as prohibit its importation in excess of established quotas; referred to the House Ways and Means Committee.

H.R. 5088 (Herlong) would authorize fishing vessels to take on board and transport fish from other vessels to U.S. ports; referred to the House Fisheries Committee.

FOOD ADDITIVES: *H.R. 3980* (Harris), extending the final effective date of the Food Additives Amendment until June 30, 1964, was passed by the Senate on March 27 and cleared for the President; the N.C.A. testified in support of the extension.

H.R. 6011 (King, Utah) would establish a commission to investigate the effects on the public health of chemicals added to food and beverages; referred to the House Commerce Committee.

FOOD STAMPS: *S. 23* (Aiken) would establish national minimum standards of nutrition and authorize the issuance of coupons, redeemable for certain foods, to families which fall below the minimum; referred to the Senate Agriculture Committee.

H.R. 892 (Anfuso) would establish a national food stamp plan and distribute \$1 billion of surplus food commodities each year to needy persons and families in the U. S.; referred to the House Agriculture Committee.

FOREIGN TAX CREDIT: S. 749 (Gore) would repeal the foreign tax credit and include a pro rata share of the income of foreign corporations in the gross income of taxpayers owning, directly or indirectly, 10 percent or more of the voting stock of such foreign corporations; referred to the Senate Finance Committee.

HUMANE TREATMENT: H.R. 3556 (Moulder) would provide for humane treatment of animals used in research by recipients of federal grants; referred to the House Commerce Committee.

LABELING: S. 1260 (McGee) would amend the Food and Drug Act to require labeling of all imported meats, poultry or fish to indicate their foreign origin, even after processing and repackaging; referred to the Senate Labor Committee.

MARKETING ORDERS: H.R. 159 (Sisk) would authorize federal marketing programs for turkeys and turkey products; referred to the House Agriculture Committee.

H.R. 1106 (Ullman) would authorize marketing orders for chickens, turkeys, Irish potatoes, and onions; referred to the House Agriculture Committee.

H.R. 5583 (Clem Miller) would authorize the Secretary of Agriculture to issue marketing orders for apples produced in the states of Washington, Oregon, Idaho, and California for canning and freezing; referred to the House Agriculture Committee.

S. 1389 (McCarthy et al) would authorize the Secretary of Agriculture to issue marketing orders for turkeys and turkey products; referred to the Senate Agriculture Committee.

S. 1462 (Engle and Kuchel) would authorize the Secretary of Agriculture to establish minimum standards of quality for certain grapes and plums; referred to the House Commerce Committee.

REORGANIZATION ACT: S. 153 (McClellan), passed by the House on March 29 and cleared for the President, would amend the Reorganization Act of 1949 so that it would apply to reorganization plans transmitted to the Congress before June 1, 1963.

SUGAR: H.R. 5463 (conference report), as approved by the House and Senate and signed by the President on March 31 (P.L. 87-15) amends and extends the Sugar Act of 1948 until June 30, 1962.

TARIFFS AND TRADE: H.R. 3962 (Dent) would apply tariffs to imported commodities to equalize the wage differential between domestic and foreign industries; referred to House Ways and Means Committee.

H.R. 689 (Lane) would establish an import quota system for all imported

items; referred to the House Ways and Means Committee.

H.R. 2484 (Herlong) would require all imported articles and containers, when repackaged, to be identified as to their countries of origin; referred to the House Ways and Means Committee.

H.R. 1149 (Dent) would require advertisements of imported articles to identify their countries of origin; referred to the House Commerce Committee.

H.R. 4125 (Kilgore) would amend the Agricultural Marketing Agreements Act of 1937, as amended, so as to extend its restrictions on imported commodities to imported onions, lettuce, and carrots; referred to the House Agriculture Committee.

H. Res. 166 (Joelson) would authorize an investigation of the problems of international fair labor standards; referred to the House Rules Committee.

S. 613 (Hruska) and **H.R. 3452** (Martin) would impose an additional 25 percent ad valorem duty on excess imports of "beef, veal, pork, mutton and lamb, whether fresh, chilled, frozen, prepared, preserved, or canned, except offal and canned corn beef;" referred to the Senate Finance Committee and the House Ways and Means Committee, respectively.

S. 1509 (Neuberger) would require the Library of Congress to conduct additional studies of foreign trade interests within the United States; referred to the Senate Rules Committee.

TAXATION OF INTERSTATE COMMERCE: H.R. 4363 (Willis) would require the Congress to make a study of "all matters pertaining to the taxation of interstate commerce" by the states, territories, and possessions of the U. S., the District of Columbia, Puerto Rico, or their political or taxing subdivisions; referred to the House Judiciary Committee.

URBAN AFFAIRS: H.R. 6065 (Ryan) would establish a Department of Urban Affairs; referred to the House Government Operations Committee.

WAGES AND HOURS: H.R. 3935, as amended and passed by the House on March 24, would not affect canners' overtime exemptions.

S. 1457 (McNamara), now pending before the full Senate Labor Committee, would reduce fruit and vegetable canners' overtime exemptions from 28 to 20 weeks; the N.C.A. has filed a statement of protest.

H.R. 5123 (Powell) would reduce the maximum workweek to 35 hours, over a four-year period; referred to the House Labor Committee.

WATER POLLUTION: H.R. 4036 (Blatnik) to establish a Federal Water Pollution Control Administration, was the subject of hearings on March 14, 15, 16, and 29 by the House Public Works Committee.

S. 1475 (Long, La.) would amend the Federal Water Pollution Control Act to provide for flow regulations for water pollution and quality control purposes; referred to the Senate Public Works Committee.

TABLE OF CONTENTS

	PAGE		PAGE
Association Activities		Protective screen meeting	142
N.C.A. advisory committees	139	Personnel	
Congress		Northwest Canners & Freezers	143
Canners urged to fight for overtime exemptions	139	New extension service head	143
Legislative proposals in the 87th Congress	145	New N.C.A. staff member	143
Farm Program		Procurement	
Consumers to be represented in developing farm program	139	MSSA requirements for canned asparagus	143
Canning crops excluded in feed grains bill provisions	139	USDA purchases canned meat products for needy families	144
USDA urges potato growers revise plantings downward	144	Publicity	
1961 soybean price support	144	Food Service feature stresses canned foods variety, profit	141
Food Regulation		<i>Ebony</i>	141
Sea foods additive approved	144	Canned foods popularity	141
Inspection		<i>McCall's</i>	141
Poultry regulations revised	144	C&TR radio releases	141
Marketing		'3 Squares' shown in Spain	142
New and enlarged factories may expand food markets	143	<i>The American Home</i>	142
USDA offers tips on buying fresh fruits and vegetables	143	USDA plentiful foods list	142
Meetings		Statistics	
Forthcoming meetings	142	Poultry used in processing	144
Johns Hopkins schedules meet on industrial waste control	142	1960 pack of gooseberries	144
		1960 packs of leafy greens	144
		Supplies	
		C.M.I. news bulletin launched	143